



Fred's (Peterson) Vintaged View

I have had an appreciation for great mountain grown white wines since 1979. That was the year I went to work at Mount Eden Vineyards in the Santa Cruz Mountains and first tried the Chardonnay from the mountain estate vineyard. The spiciness, structure and aromatic intensity produced by the porous soil and ideal sun exposure is not attainable from the valley vineyards. Unfortunately, given the value of these sites for red wines, not much white wine comes from mountain vineyards in California.

A few years ago I developed two small blocks adjacent to one of the ponds on my property on Bradford Mountain for another acre of vineyard. Over the last decade I've grown fond of Mediterranean white wines and decided to plant an acre with equal numbers of Vermentino, Verdelho and Vernaccia vines. The grapes in the 2014 3V blend are 100% from this site. Harvesting just over a ton of each variety, we fermented the three varietals separately, and then blended them together prior to bottling. The result was a very intense white wine, with incredible structure and a rich mouthfeel and texture.

Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

<i>Varietal Breakdown:</i>	<i>Harvest Dates:</i>
36% Vermentino	September 15
34% Verdelho	August 26
30% Vernaccia	September 15

Appellation: Bradford Mountain Estate Vineyard
Dry Creek Valley, Sonoma County

Alcohol: 13.9%

pH: 3.34

TA: 0.74g/100ml

Barrel Aging: 6 months

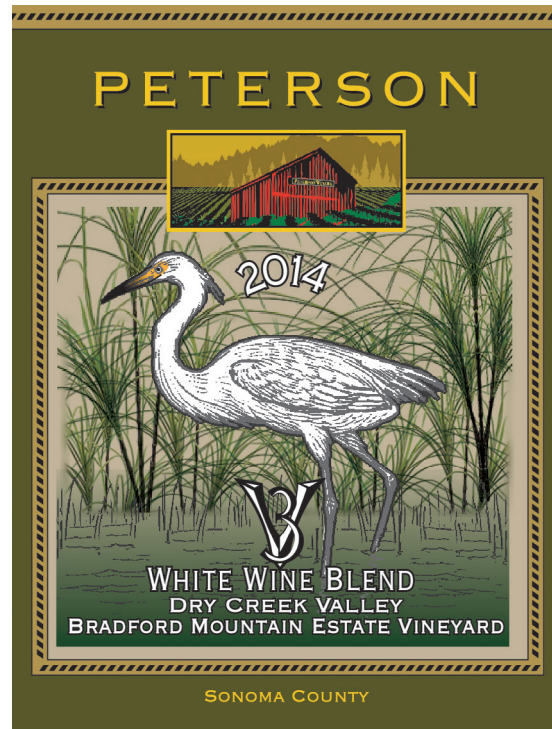
Type of Cooperage: 33% new Acacia wood barrels,
33% 1-year-old French oak barrels,
34% stainless steel

Bottling Date: March 18, 2015

Production: 145 cases - 750ml

Release Date: August 2015

2014 3V WHITE WINE BLEND BRADFORD MOUNTAIN ESTATE VINEYARD DRY CREEK VALLEY



Tasting Notes

Enticing crisp aromas of lime zest, tropical fruit and traces of honeysuckle lead into a creamy, round mouthfeel balanced with refreshing acidity. Bracing flavors of lemon-lime, ripe melon, guava and lychee fill the palate and linger. Hints of toasty oak and a mineral essence appear near the finish to add even more layers and depth to this complex and unique white blend.

Versatile and delicious, 3V is a wonderful option for sipping with appetizers at a summer party, pairing with fresh cracked crab in late November, toasting over lobster on New Year's Eve, or enjoying with family at Mother's Day brunch.